

ABSTRACT

CORN GRAIN-FLAVOURING METHOD

5 The invention relates to a corn grain-flavouring method. The inventive method consists in creating a hypersaturated brine in a suitably-sized container, using a mixture of water and sodium chloride in suitable quantities in relation to the amount of corn to be treated. The corn grain is then introduced into the aforementioned brine and maintained thus for a period of time necessary in order for the corn to absorb all of the brine. Next, the corn is dried, by spreading same over perforated trays and applying hot air, until the original moisture level of the corn grains is obtained. Subsequently, 10 once the corn has been dried, a surface coating is applied to the grain using a food fixative, such as, for example, a food lacquer and, finally, the corn is packaged.

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